



Small Plates	FIVE OLIVES 6 herbs de provence (V/GF)
	THE AVOCADO 12 charred, aji verde, lime dressing, puffed wild rice (V/GF)
	CACIO & PEPE ARANCINI 14 cracked black pepper, lemon zest (VG/GF)
Salads	BABY ARUGULA 6 small large 12 parmesan, lime, croutons (VG)
	CLASSIC WEDGE 18 lardons, roquefort, cherry bombs, walnuts (GF/N)
Land	COFFEE ROASTED BACON 18 maple syrup, smoked paprika, soy sauce (GF)
Sea	OCTOPUS CARPACCIO 18 giardiniera vinaigrette, green lemon oil (GF)
	CRAB CROQUETTES 20 dijon, worcestershire, chives, old bay (GF)
	TUNA TARTARE 20 limoncello sauce, calabrian pepper, chive oil (GF)

The Ice Bar

OYSTERS 20 8pc, mignonette	SHRIMP 20 8pc, cocktail sauce
GLACIER 34 6pc shrimp, 6pc oyster	

From the Josper Charcoal

Our fire runs on Quebracho charcoal — the legendary “axe-breaker,” prized for its intense heat and clean, enduring burn.

Like our name, taken from the Pennsylvania Dutch word for “coals,” it’s a nod to strength, craft, and our local roots.

MAINE LOBSTER MKP whole, chili & lime butter	KOLE BRIOCHE BURGER 18 cheddar, house sauce, LTO
SALMON TERIYAKI 28 7oz filet, b&b pickles (GF)	FIREHOUSE CHICKEN 26 cider, espelette, garlic (GF)
ATLANTIC HALIBUT 42 8oz, basque red pepper sauce (GF)	NEW S. WALES LAMB 52 15oz, tarragon, fine herbs (GF)

(VG) vegetarian (V) vegan (GF) gluten-free (N) nut allergy
* raw or undercooked proteins or eggs may increase illness risk | please inform us of any allergies or dietary restrictions | a service charge of 20% will be added to parties of six or more

Chops

TAGLIATA	36
14oz new york strip, sliced, whole garlic confit (GF)	
JULIE	48
16oz sirloin, sliced thin and served pink, sizzling brown butter (GF)	
FILET AU POIVRE	55
8oz, maître d’hôtel butter, watercress (GF)	
PEPPER CROWNED	62
14oz prime striploin, french cognac demi-glace	
PRIME STRIPLOIN	68
14oz, smoked bone marrow, bordelaise sauce (GF)	
100% GRASS-FED RIBEYE	76
18oz, herb butter, garlic confit (GF)	
TOMAHAWK	138
50oz, sliced, horseradish cream and chimichurri (GF)	

Dry-Aged	
NEW YORK STYLE	76
18oz bone-in strip, 45 days, watercress (GF)	

Australia Wagyu	
DELMONICO	88
16oz, pickled red onions, watercress (GF)	

American Wagyu	
PORTERHOUSE “THE KING”	198
36oz, sliced, sauce flight, hibiscus cipollino (GF)	

Japanese Wagyu	
A5 MKP	
vintage IGP balsamic vinegar (GF)	



Grand Beef Tour

98

An evolving showcase of ultra-premium beef: boutique Wagyu, rare crossbreeds, heritage cattle, and limited-production ranchers from around the world

This tasting highlights, marbling, terroir, and breed

12/14oz
served medium-rare only

salt & pepper is the the only seasoning we add to our steaks

BLUE *	red, very cold center
RARE *	red, cold center
MEDIUM RARE *	red, slightly warm center
MEDIUM *	pink, hot center
MEDIUM WELL	dull pink center
WELL DONE	chef not recommended :)
PITTSBURGH	extra charred outside

Shareable Sides

TALLOW FRIES	12	TRUFFLED MAC & CHEESE	12	MUSHROOMS	12
rosemary, himalayan salt (GF)		cavatappi, parmesan, cheddar (VG)		butter, chives, garlic confit (VG/GF)	
ROASTED POTATOES	10	CAULIFLOWER	12	BRUSSELS SPROUTS	11
rosemary, butter (VG/GF)		urfa pepper, honey, garlic, butter (VG/GF)		butter, garlic confit, sherry vinegar (VG)	
POTATO GRATIN	18	CARROTS	10		
smoked gouda, thyme (VG/GF)		beurre noisette, fennel dust (VG/GF)			

Enhancements

AJI VERDE (V/GF)	2	AUX POIVRE (GF)	6	ROQUEFORT (VG/GF)	5
CHIMICHURRI (V/GF)	2	BORDELAISE (GF)	6	BONE MARROW (GF)	12
HORSEY CREAM (VG/GF)	2				



Cocktails

48 NORTH SAZERAC | 15

rye, cane sugar, peychaud's bitters,
absinthe rinse

THE CHOPPER | 15

vodka, yellow chartreuse, bell pepper
honey, lemon, sparkling wine

THE PHOENIX | 15

rye, fresno chili & coffee bean infused campari,
sweet vermouth

BLUEGRASS TEACUP | 15

bourbon, sweet tea reduction, lemon, angostura

STRAWBERRY BUCK | 15

vodka, strawberry, lemon, ginger beer

LIVE, LAV, LOVE | 15

gin, lavender, sparkling grapefruit

FERN ISLAND BREEZE | 15

rum, key lime, mint cane syrup, sparkling wine

FIELDS OF MAGMA | 15

tequila, watermelon, vanilla, orange bitters

FIRST LOVE | 15

sotol, bordiga apertivo, italicus, lemon

ESPRESSO MARTINI | 16

vanilla vodka, cold brew, coffee liqueur

Non Alcoholic

N/A OLD FASHIONED | 12

n/a whiskey, walnut bitters, gomme syrup,
smoked glass

NANNY SOUR | 12

n/a whiskey, walnut bitters, gomme syrup, smoked glass

SERAPHIM SANGRIA | 14

n/a cassia wine, club soda, fresh fruit

N/A TOST SPARKLING ROSE | 12

250ml, individual bottle

STRAWBERRY SPRITZER | 5

strawberry puree, lemon, club soda

GRAPEFRUIT SPRITZER | 5

grapefruit, pink peppercorn, club soda

Red

AVIARY **CABERNET SAUVIGNON**

napa valley, california

glass, 14 bottle, 52

FRANCESCA FIASCO DIFESA **ROSSO BLEND**

campania, italy

glass, 16 bottle, 60

PRIMARIUS **PINOT NOIR**

oregon

glass, 15 bottle, 56

LA VALENTINA **MONTEPULCIANO D'ABRUZZO**

abruzzo, italy

glass, 14 bottle, 52

CHÂTEAU LA GENESTIÈRE **COTES DU RHÔNE**

rhône valley, france

glass, 16 bottle, 56

CHÂTEAU HAUT-GRELOT **BORDEAUX**

blaye côtes de bordeaux, france

glass, 14 bottle, 52

DECOY LIMITED **CABERNET SAUVIGNON**

alexander valley, california

glass, 20 bottle, 76

White, Rose, Bubbles

TERLATO **PINOT GRIGIO**

colli orientali del friuli, italy

glass, 14 bottle, 52

BOSCO DE' MEDICI **FALANGHINA**

campania, italy

glass, 12 bottle, 42

DIATOM **CHARDONNAY**

santa barbara, california

glass, 16 bottle, 60

SAINT CLAIR **SAUVIGNON BLANC**

marlborough, new zealand

glass, 14 bottle, 52

SELBACH **RIESLING**

mosel, germany

glass, 15 bottle, 56

HENRI POIRON **MUSCADET SEVRE & MAINE**

loire valley, france

glass, 13 bottle, 56

LE VIDAUBANAISE **ROSÉ**

côtes de provence, france

glass, 14 bottle, 52

GRUET "SAUVAGE" **BLANC DE BLANCS**

albuquerque, new mexico

glass, 15 bottle, 56

marcel giraudon, "bourgogne chitry" pinot noir, 2023

burgundy, france

55

terre rouge, "les côtes de l'ouest" syrah, 2017

sierra foothills, california

65

clos de la tech, santa cruz mts. estates pinot noir, 2018

santa cruz mountains, california

70

delille cellars, "d2" bordeaux-style blend, 2022

columbia valley, washington

72

barboursville vineyards, cabernet franc reserve, 2022

barboursville, virginia

75

madrevite, "c'osa" grenache, 2020

umbria, italy

90

damilano, barolo, 2020

piemonte, italy

100

isole e olena, chianti classico, 2020

tuscany, italy

105

castello di neve, barbaresco, 2020

piedmont, italy

120

ink grade, "andosol" zinfandel blend, 2018

napa valley, california

125

malvira, roero riserva "mombeltramo" nebbiolo, 2012

roero, italy

135

chateau belgrave, haut-medoc grand cru classe, 2017

bordeaux, france

135

ciacci piccolomini, brunello di montalcino pianrosso, 2019

tuscany, italy

170

stag's leap, lot no. 2 cabernet sauvignon, 2021

napa valley, california

225

tyler, "china blue vineyards" cabernet sauvignon, 2020

happy canyon, california

230

tenuta san guido, sassicaia, 2022

bolgheri, italy

625

White, Rose**rongopai, sauvignon blanc, 2022***marlborough, new zealand*

45

cantina terlano, sudritol pinot bianco, 2022*trentino-alto adige, italy*

55

pewsey vale, "dry" riesling, 2023*eden valley, australia*

60

scarbolo, pinot grigio, 2022*friuli-venezia giulia, italy*

60

catena zapata, "white clay" blend, 2023*mendoza, argentina*

65

marc bredif, "vouvray sec" chenin blanc, 2022*loire valley, france*

68

massican, "annia" italian blend, 2022*sonoma, california*

70

monchhof, "urzig wurzgarten" riesling kabinett, 2022*mosel, germany*

75

elena walch, gewürztraminer, 2023*alto adige, italy*

85

tyler, chardonnay, 2023*santa barbara, california*

95

pierre girardin, "eclat de calcaire" bourgogne blanc, 2022*burgundy, france*

145

merry edwards, sauvignon blanc, 2023*russian river valley, california*

130

Bubbles**gruet, "sauvage" blanc de blancs***albuquerque, new mexico*

56

albert bichot, cremant de bourgogne brut reserve*burgundy, france*

65

r. dumont et fils, brut tradition*champagne, france*

150